

Claims

1. A cold-mixed pie crust comprising as its major constituents flour, water, and a frozen oil/fat system; wherein the frozen oil/fat system is a frozen long-chain, naturally occurring oil having at least sixteen carbon atoms.
2. The cold-mixed pie crust of claim 1, wherein the oil of the frozen oil/fat system is a naturally occurring saturated, partially saturated, or unsaturated oil chosen from the group consisting of canola oil, flaxseed oil, sunflower oil, corn oil, olive oil, soybean oil, peanut oil, cottonseed oil, safflower oil, palm oil, and mixtures and combinations thereof.
3. The cold-mixed pie crust of claim 1, wherein the oil has a freezing point of between +5° C and -35° C, at which it has a consistency similar to that of pork lard at +4°C.
4. The cold-mixed pie crust of claim 1, wherein the major constituents are mixed together in a room or mixing environment having a temperature of +5° C to 20°C.
5. The cold-mixed pie crust of claim 4, wherein up to 50% of the water constituent, when first mixed at least with the flour constituent, is shaved, flaked, or finely ground ice.
6. The cold-mixed pie crust of claim 1, wherein the ranges of the major constituents, in weight percentage, are as follows:
 - flour 45% to 59%
 - water 9% to 18%
 - frozen oil/fat system 22% to 35%
7. The cold-mixed pie crust of claim 6, further comprising minor constituents chosen from the group consisting of:
 - zero to 6.00% by weight of sweeteners;
 - zero to 2.00% by weight of salt;
 - zero to 0.50% by weight of leavening;

zero to 0.75% by weight of preservative.

8. The cold-mixed pie crust of claim 4, wherein the temperature of the flour constituent prior to mixing is in the range of 0°C to +15°C.
9. The cold-mixed pie crust of claim 4, wherein the temperature of the pie crust mixture when first mixed is in the range of +5°C to +10°C.
10. The cold-mixed pie crust of claim 1, wherein the oil is non-winterized.
11. A method of producing a cold-mixed pie crust mixture having reduced saturated fat and zero hydrogenated fat constituents, comprising the steps of:
 - (a) cooling a naturally occurring long-chain oil having at least sixteen carbon atoms to a freezing temperature in the range of +5°C to -35°C, so as to obtain a frozen oil/fat system;
 - (b) cooling water to a temperature in the range of 0°C to +15°C;
 - (c) mixing flour, cooled water, and said frozen oil/fat system to form a cold-mixed pie crust mixture.
12. The method of claim 11, wherein the flour is cooled to a temperature of 0°C to +15°C prior to step (c).
13. The method of claim 11, wherein step (c) is carried out in a room or mixing environment having a temperature of +5°C to +20°C.
14. The method of claim 11, wherein the oil is a naturally occurring saturated, partially saturated, or unsaturated oil chosen from the group consisting of canola oil, flaxseed oil, sunflower oil, corn oil, olive oil, soybean oil, peanut oil, cottonseed oil, safflower oil, palm oil, and mixtures and combinations thereof.
15. The method of claim 11, wherein the frozen oil/fat system from step (a) has a consistency similar to pork lard at +4°C.

16. The method of claim 11, wherein the cooled water of step (b) is substituted by cooled water together with up to 50% by weight of the water constituent of shaved, flaked, or finely ground ice.

17. The method of claim 11, wherein the ranges of flour, water, and frozen oil/fat system constituents of the pie crust mixture are as follows:

flour 46% to 59% by weight

water 9% to 18% by weight

frozen oil/fat system 22% to 35% by weight.

18. The method of claim 11, wherein the pie crust mixture comprises minor constituents chosen from the group consisting of:

zero to 6.00% by weight of sweeteners;

zero to 2.00% by weight of salt;

zero to 0.50% by weight of leavening;

zero to 0.75% by weight of preservative.

19. The method of claim 11, wherein the temperature of the mixture of step (c) is in the range of from +5°C to +10°C.

20. The method of claim 11, wherein the oil is non-winterized.